



THE STATLER

PRIVATE DINING SELECTIONS

TIER ONE:

THREE COURSE STANDARD

\$85 per guest not including tax and gratuity

STARTER

Steak Bites or
Shrimp Cocktail

SALAD

Seasonal Salad with
Cider Vinaigrette
Dressing

ENTREE SELECTIONS

****guest to select one upon arrival****

RAGOÛT

in the style of bolognese,
veal, beef, pork, pappardelle,
peccorino romano

BRAISED SHORT RIB (GF)

onion brûlée, potatoes,
carrots, parsnip, braising jus

CHAR-GRILLED SALMON

shallots, tomatoes, garlic,
marinara sauce, topped with 2oz.
of Lobster, served over mash
potatoes with crispy leeks

TUSCAN CHICKEN (GF)

brick-seared, summer vegetable ragu,
roasted tomato-rosemary vinaigrette

SIDES

****host to select two, served family style****

whipped potatoes or
macaroni and cheese
fresh green beans or olive oil asparagus

DESSERT SELECTIONS

CHOCOLATE KIT KAT CAKE OR CARROT CAKE

****Please note that all listed prices are exclusive of tax and gratuity
All beverages will be charged per consumption****